



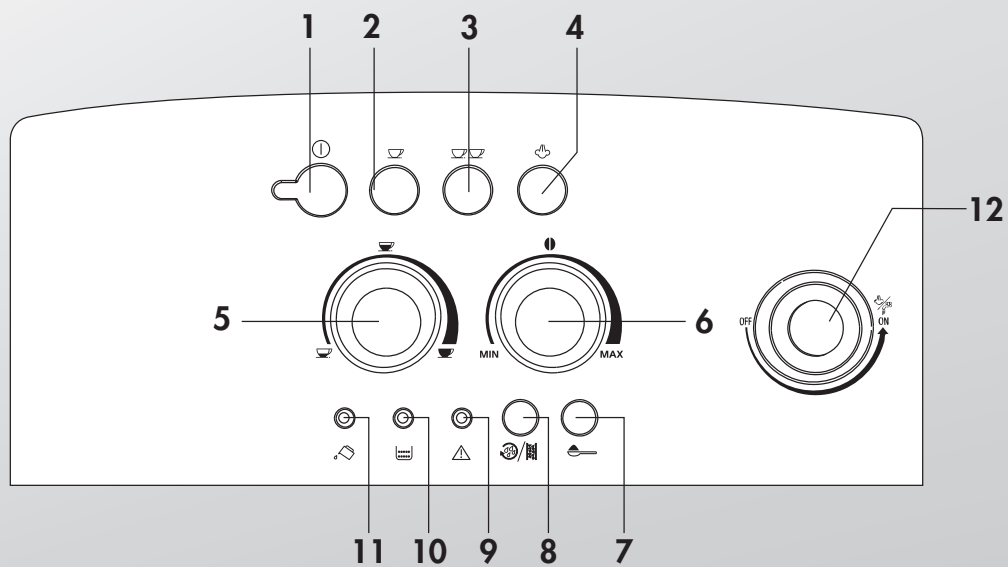
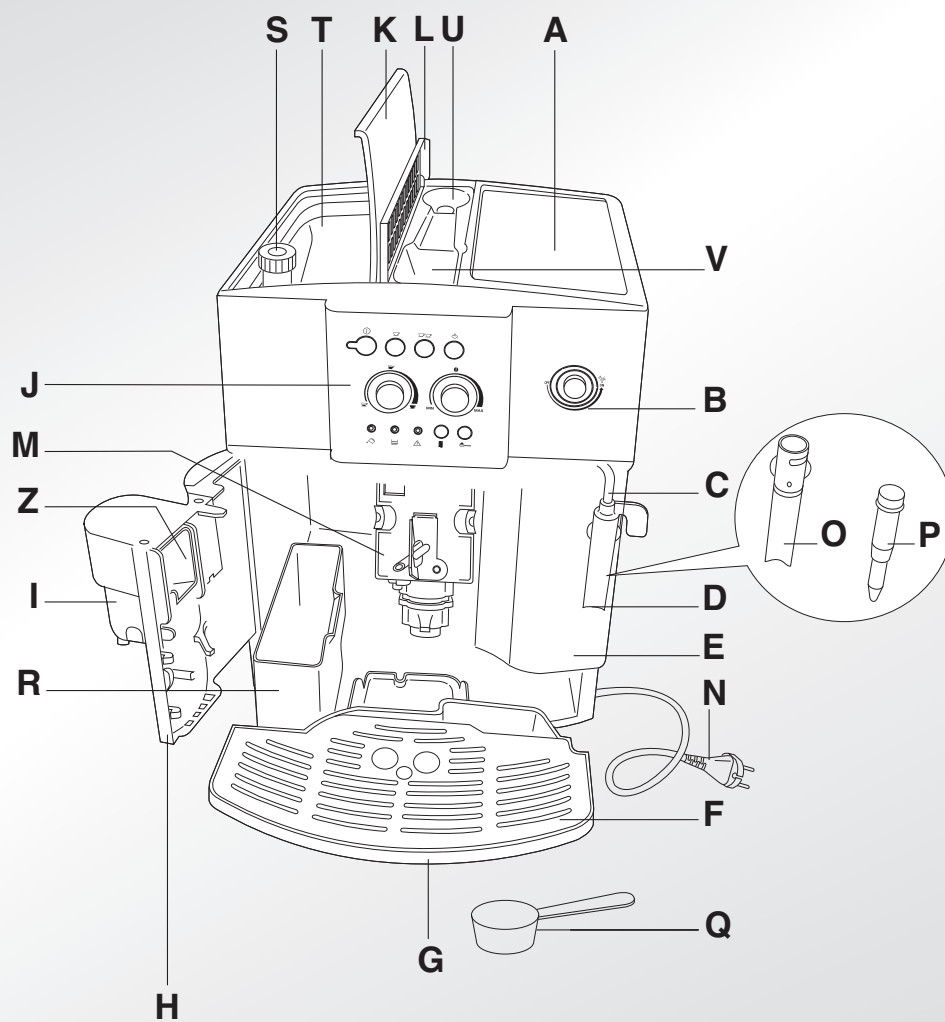
De'Longhi Appliances
via Seitz, 47
31100 Treviso Italia

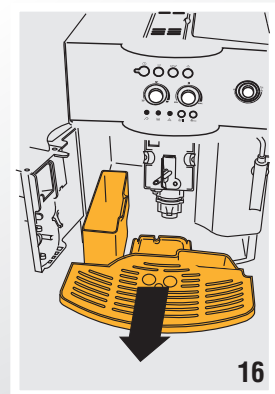
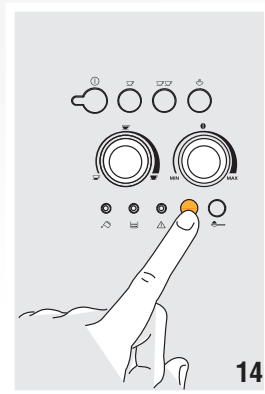
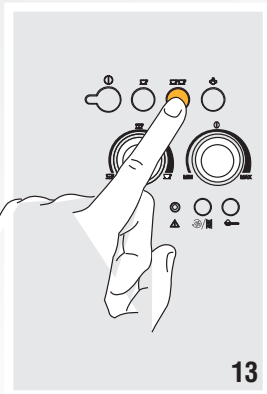
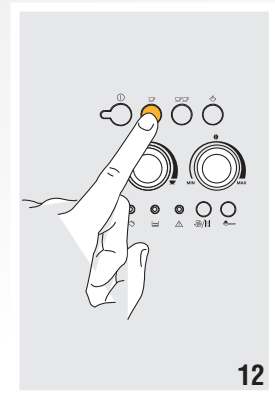
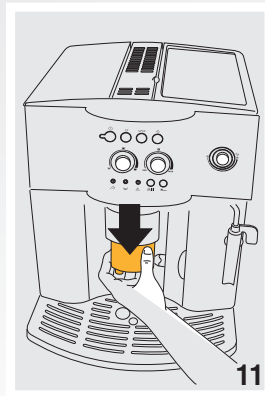
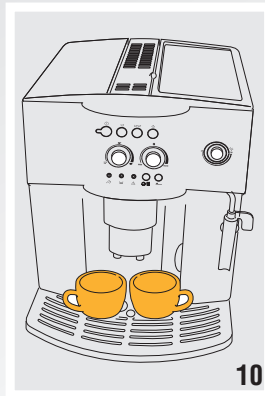
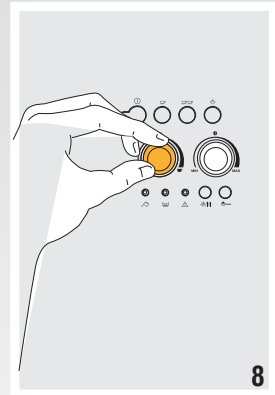
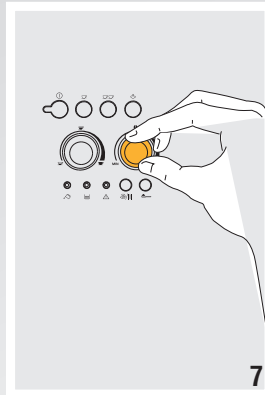
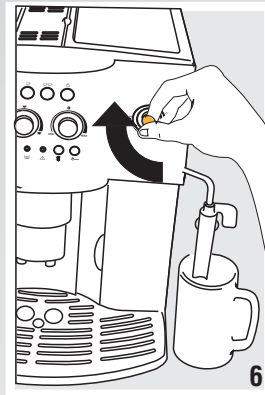
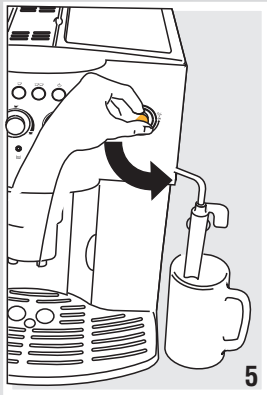
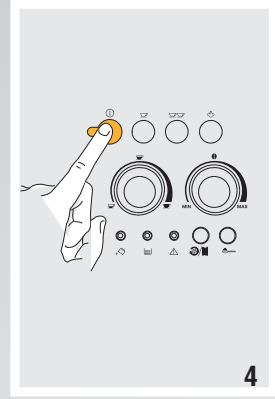
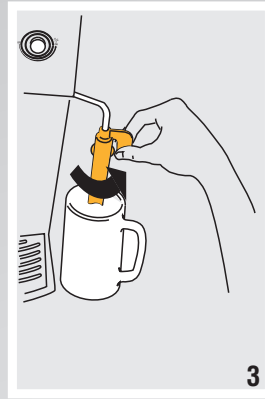
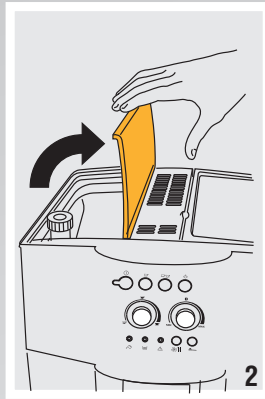
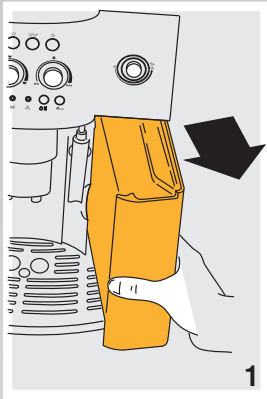
5713210811/07.08

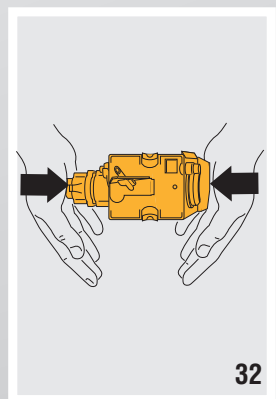
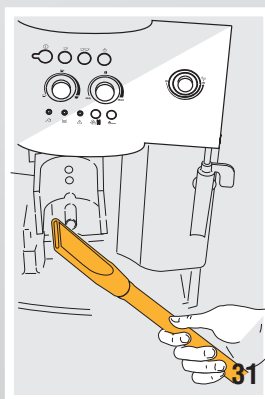
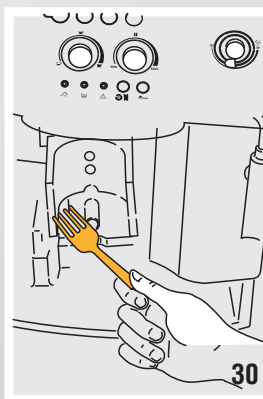
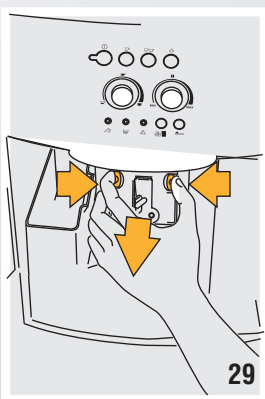
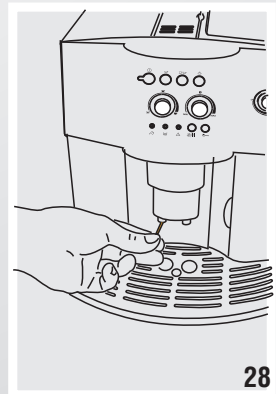
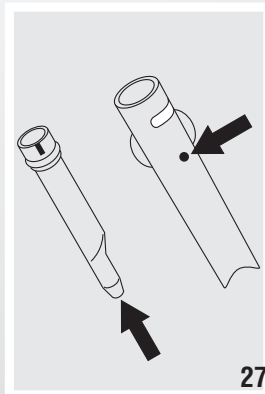
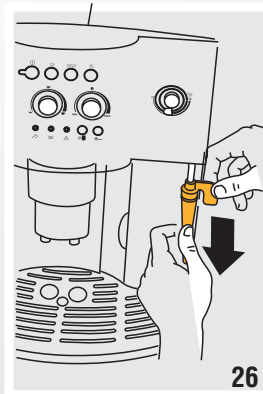
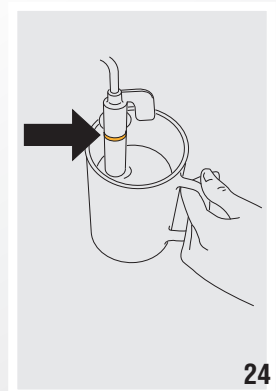
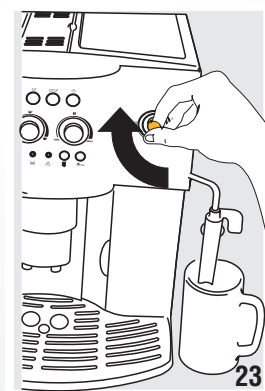
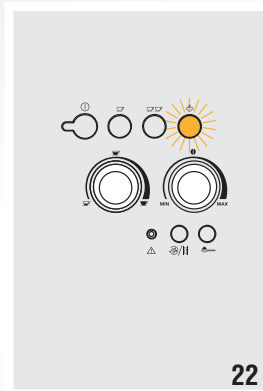
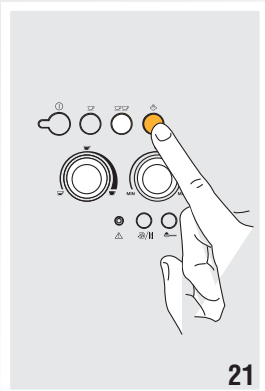
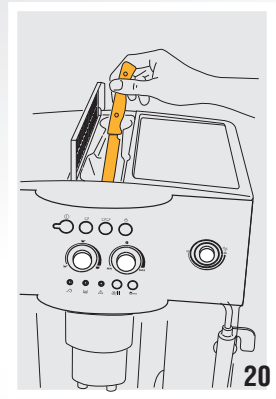
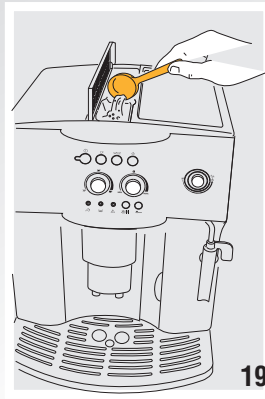
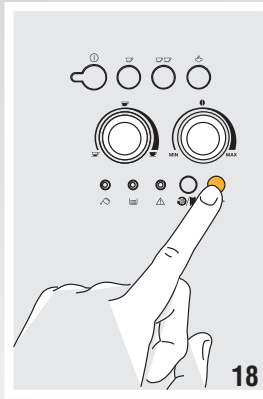
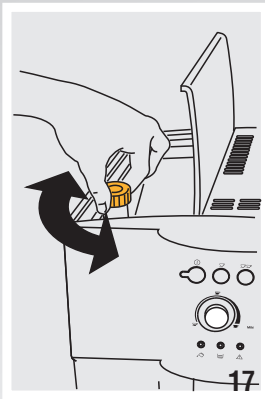
BEAN TO CUP ESPRESSO AND CAPPUCCINO MACHINE



ESAM4200







INDEX

INTRODUCTION7

- Instructions7
- Symbols used in these instructions7
- Letters in brackets.....7
- Troubleshooting and repairs7

SAFETY7

- Fundamental safety warnings.....7
- Designated use.....8

DESCRIPTION8

- Description of the appliance.....8
- Description of control panel.....8

BEFORE USE9

- Checking after transport.....9
- Installing the appliance9
- Connecting the appliance9
- Filling the water tank.....9
- Filling the container with coffee beans9

USING THE COFFEE MAKER FOR THE FIRST TIME9

PREPARING THE COFFEE (USING COFFEE BEANS)10

- Selecting the quantity of coffee in the cup 11
- Regulating the coffee mill11
- Making coffee using pre-ground coffee ...11

HOT WATER12

- Preparation.....12

PREPARING CAPPUCCINOS (USING STEAM)12

CLEANING AND MAINTENANCE13

- Emptying the drip tray.....13
- Cleaning the coffee maker.....13
- Cleaning the water tank.....13
- Cleaning the drip tray13
- Cleaning the coffee grounds container.....13
- Cleaning the spouts14
- Cleaning the coffee feed funnel.....14
- Cleaning the inside of the machine14
- Cleaning the infuser14

DESCALING14

SETTING WATER HARDNESS15

- Measuring water hardness.....15
- Setting water hardness15

DISPLAYED MESSAGES16

- Meaning of the normal operation indicator lights16
- Meaning of the alarm indicator lights and what to do when they are on.....16

TROUBLESHOOTING18

SERVICE AND CUSTOMER CARE20

IMPORTANT - UK ONLY20

TECHNICAL SPECIFICATION20

DISPOSAL20

INTRODUCTION

Thank you for choosing the ESAM 4200 Bean to Cup espresso and cappuccino machine.

We hope you enjoy using your new appliance.

Please read these instructions carefully and retain for future reference.

This will avoid all risks and damage to the machine.

Instructions

Read these instructions carefully before using the appliance.

- **Keep these instructions**

If the appliance is passed to other persons, they must also be provided with these instructions.

- Failure to respect these instructions may result in burns or damage to the appliance.

The manufacturer is not liable for damage deriving from failure to follow these instructions.

Symbols used in these instructions

Important warnings are identified by these symbols.

Failure to observe the instructions could result in electric shock, serious injury, burns, fire or damage to the appliance.



Danger!

Failure to observe the warning could result in possibly life threatening injury from electric shock.



Important!

Failure to observe the warning could result in injury or damage to the appliance.



Danger of burns!

Failure to observe the warning could result in scalds or burns.



NB:

This symbol identifies important advice or information for the user.

Letters in brackets

The letters in brackets correspond to the diagram on page 3 and the description of the appliance on page 8.

Troubleshooting and repairs

In the event of problems, first try and resolve them by following the information given in the section "Meaning of the normal operation indicator lights on page 16 and "Troubleshooting" on page 18.

If this does not resolve the problem or you require further information, you should consult the technical assistance service by calling the number given on the guarantee leaflet.

SAFETY

Fundamental safety warnings



Danger! This is an electrical appliance and may therefore cause electric shock.

You should therefore follow the following safety warnings:

- Never touch the appliance with damp hands.
- Never touch the plug with damp hands.
- Make sure the socket used is freely accessible at all times, enabling the appliance to be unplugged when necessary.
- Unplug directly from the plug only. Never pull the power cable as you could damage it.
- To disconnect the appliance completely you must unplug it from the mains socket.
- If the appliance is faulty, do not attempt to repair. Turn it off, unplug from the mains socket and contact the Customer Services, see guarantee leaflet for details .
- If the plug or power cable is damaged, it must be replaced by the Technical Assistance service to avoid all risk.



Danger! Keep all packaging (plastic bags, polystyrene foam) away from children.



Danger! This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children must be supervised to ensure they do not play with the appliance.



Important: Risk of burns! This appliance produces hot water, and steam may form while it is in operation.

Avoid contact with splashes of water or hot steam.

When the appliance is in operation, please be aware that the cup warmer shelf (A) becomes hot.

Designated use

This appliance is designed and made to prepare coffee.

All other use is considered improper.

This appliance is not suitable for commercial use.

The manufacturer is not liable for damage deriving from improper use of the appliance.

DESCRIPTION

Description of the appliance

(see page 3 for diagram)

- A. Cup warmer tray
- B. Steam knob
- C. Steam spout
- D. Milk frother
- E. Water tank (removable)
- F. Cup support tray
- G. Drip tray (removable)
- H. Service door
- I. Coffee spout, adjustable in height
- J. Control panel
- K. Bean container lid
- L. Centre lid for the ground coffee
- M. Infuser
- N. Power cable
- O. Milk frother (removable)
- P. Milk frother nozzle (removable)
- Q. Measure for pre-ground coffee
- R. Removable container for the coffee grounds
- S. Grinding coarseness adjustment knob
- T. Container for the coffee beans
- U. Compartment for the measure
- V. Funnel for pre-ground coffee
- Z. Coffee feed funnel

Description of control panel

(pag. 3)

- 1) On/off button
- 2) One cup button with temperature OK light
- 3) Two cup button with temperature OK light
- 4) Steam button with temperature light
- 5) Coffee quantity selector knob (short, normal or long)
- 6) Grinding quantity selector knob (for weak, normal or strong coffee)
- 7) Ground coffee button and light (disables the coffee grinder)
- 8) Scale alarm light
- 9) Generic alarm indicator light
- 10) Grounds container full or absent indicator light
- 11) No water or water tank absent indicator light
- 12) Steam knob

BEFORE USE

Checking after transport

After removing the packaging, make sure the product is complete and undamaged and that all accessories are present.

Do not use the appliance if it is visibly damaged. Contact Customer Services (refer to guarantee leaflet).

Installing the appliance



Important!

When you install the appliance, you should follow the following safety warnings:

- The appliance gives off heat. Leave a free space of at least 5 cm around the sides and back of the appliance and at least 20 cm at the top, otherwise the heat could be trapped and damage the machine.
- Water penetrating the appliance could cause damage. Do not place the appliance near taps or sinks.
- The appliance could be damaged if the water it contains freezes. Do not install the appliance in a room where the temperature could drop below freezing point.
- Arrange the power cable in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).

Connecting the appliance



Important! Check that the mains power supply voltage corresponds to the value indicated on the rating plate on the bottom of the appliance.

Connect the appliance to an efficiently earthed and correctly installed socket with a minimum current rating of 10A only.

Filling the water tank

- Remove the water tank (Fig.1), rinse it and fill it with fresh water, without exceeding the MAX line. When removing the tank, the milk frother must always be positioned towards the centre of the machine, otherwise the tank cannot be removed.
- Replace the tank, pushing it all the way in.

Filling the container with coffee beans



NB!

- Coffee has been used to factory test the appliance and it is therefore completely normal for there to be traces of coffee in the mill. The machine is, however, guaranteed to be new.
- Open the lid on the coffee bean container (Fig.2).
- Fill the container with coffee beans.
- Close the lid.






Important! To avoid malfunctions, never introduce ground coffee, freeze-dried coffee or caramelised beans into the mill, or other objects that may damage the machine. (Pre-ground coffee can be used in the funnel for pre-ground coffee (V) only. See page 11 “Making coffee using pre-ground coffee”.)

USING THE COFFEE MAKER FOR THE FIRST TIME



NB! When using the appliance for the first time, you need to make 4/5 cups of coffee and 4/5 cappuccinos before the appliance starts to give satisfactory results.

1. Check that the water tank is full and that power cable is plugged into the power outlet.
2. Move the milk frother towards the outside and place a cup underneath (Fig.3). Then turn the machine on by pressing the  button (Fig.4).
3. IMMEDIATELY AFTER, WITHIN A MAXIMUM OF 30 SECONDS, turn the steam knob anti-clockwise until it stops (Fig.5) (it is normal for the machine to make some noise).
4. After few seconds, a little water will come out of the milk frother. When there is around 30ml in the cup, turn the steam knob half a turn clockwise (Fig.6) until it stops, so as to stop the water coming out.
5. Wait for the  and  lights to stop flashing and turn on steady. (When the lights are flashing it means that the machine is pre-heating, while when they are on steady it means that the machine has reached the ideal temperature for making coffee - see “Meaning of the


normal operation indicator lights”).





A few moments before the lights stop flashing the machine automatically performs a rinse cycle: a little hot water will come out of the delivery spouts and will be collected in the drip tray underneath.





Tip: for a hotter, short coffee (less than 60ml), first fill the cup with the hot rinsing water. Then leave it inside for a few seconds (before emptying it) so as to pre-heat the cup.

6. At this point, the machine is ready for use.

PREPARING THE COFFEE (USING COFFEE BEANS)


 **Important!** Do not use caramelised or candied coffee beans as they could stick to the coffee mill and make it unusable.

- 1) Before delivering the coffee, always make sure that the green  and  lights are on steady, that the water tank and the coffee bean container are full.
- 2) Adjust the right-hand Grinding quantity selector knob (Fig. 7) to set the desired taste of the coffee. Turning the knob clockwise increases the quantity of coffee beans that the machine will grind, and thus makes the taste of the coffee stronger. When using the machine for the first time, the correct position of the knob can be found by trial and error. Make sure not to turn it too far clockwise, otherwise the coffee will be delivered too slowly (in drops), above all when preparing two cups of coffee.
- 3) Adjust the left-hand knob (Fig. 8) to set the quantity of coffee required. Turning the knob clockwise makes a longer coffee. When using the machine for the first time, the correct position of the knob can be found by trial and error.
- 4) Place one cup under the spouts to make 1 coffee (Fig. 9) or 2 cups for 2 coffees (Fig. 10). For a creamy coffee, lower the spouts to bring them as close to the cups as possible (Fig. 11).
- 5) Press the  button (Fig. 12) to make one cup of coffee or the  button (Fig. 13) to make 2 coffees. At this point the machine grinds the beans, runs a short pre-infusion cycle, a pause and then completes the delivery. Once the desired quantity has been reached, the machine automatically stops delivering the coffee and discharges the grounds into the special container.

- 6) After a few seconds, when both the green  and  indicator lights are on again, another coffee can be made.
- 7) To switch the machine off, press the  button. (Before switching off, the machine automatically runs a rinse cycle: a little hot water will come out of the spouts and will be collected in the drip tray underneath - be careful, to avoid being scalded). If the machine is not switched off using the  button, it will switch itself off and run a brief rinse cycle 3 hours after the last operation.



NB!

- 1) **If the coffee is delivered a drop at a time or not at all**, turn the grinding coarseness regulator adjustment knob (S) found inside the container for coffee beans (T) one click anti-clockwise (see fig 17). Turn a click at a time until the coffee is delivered satisfactorily.
- 2) **If the coffee is delivered too fast and is not creamy enough**, turn the right-hand Grinding quantity selector knob found on the control panel (fig. 7) clockwise. Proceed by trial and error to find the correct position of the knob. Make sure not to turn the knob too far clockwise, otherwise the delivery may become too slow (in drops), above all when making two cups of coffee. If, after several coffees, the cream is still not satisfactory, also turn the grinding adjustment knob (Fig. 17) one click clockwise (see “Regulating the coffee mill”).
- 3) **Tips on making hotter coffee:**
 - 1) *If, when the machine has just been turned on, a short cup of coffee is required (less than 60ml), use the hot rinsing water to pre-heat the cups. If, on the other hand, more than 2/3 minutes have elapsed since the last coffee was made, before preparing another coffee the infuser must be pre-heated, pressing the  button (Fig. 14).* Then let the water flow out into the drip tray underneath, or alternatively use this water to fill (and then empty) the cup to be used for the coffee, so as to pre-heat it.
 - 2) Unless preheated, do not use cups that are too thick, as they will absorb too much heat.
 - 3) Use cups that have been previously heated by rinsing them with hot water or alternatively by leaving them for at least 20 minutes on the cup warmer tray on top of the machine with the appliance on.

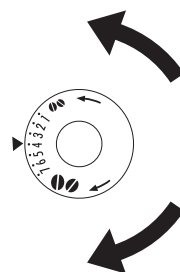
- 4) While the machine is making the coffee, the delivery can be stopped at any time by pressing the ☕ button (Fig. 12) or ☕☕ button (Fig. 13), as previously selected.
- 5) As soon as delivery is complete, **to increase the quantity of coffee**, simply press and hold the ☕ button (Fig. 12) or ☕☕ button (Fig. 13), as previously selected, until reaching the desired quantity (this operation must be performed within 3 seconds from the end of the delivery of the coffee from the spouts).
- 6) When the 🔔 alarm comes on (see page 16), the water tank must be filled, otherwise the coffee cannot be made. The water tank can only be removed if the milk frother is first positioned towards the centre of the machine. (It is normal for there to be a little water left in the tank when the 🔔 alarm comes on).
- 7) The machine counts the number of cups of coffee made. Each 14 single cups (or 7 double cups), the 📊 light switches on steady (see page 16), warning the user that the grounds container is full and must be emptied and cleaned. Until the grounds container has been cleaned, the light will remain on and the machine cannot deliver coffee. To clean, open the service door at the front by pulling the spout (fig. 15). The ⚠ light flashes (see page 17). Remove the drip tray (fig. 16), empty and clean. Empty and carefully clean the grounds container, making sure to remove all the residues that may be deposited on the bottom. Also dry any drops of condensate that may have formed inside the machine under the drip tray. **IMPORTANT: when removing the drip tray, the grounds container MUST be emptied, even if it is not completely full. If this is not done, when next making coffee the grounds container may fill over the maximum level and block the machine with lumps of coffee grounds.**
- 8) The grinder in the coffee maker may become worn over time and consequently the coffee will change taste as it is ground more coarsely. To resolve this problem, re-set the grinding coarseness on the coffee grinder by adjusting the knob (Fig. 17) one click anticlockwise (as described in "Regulating the coffee mill").
- 9) If the machine is not used for a long period, the infuser must be cleaned, as described in "Cleaning the infuser".
- 10) While the machine is delivering coffee, never

remove the water tank. If it is removed, the machine will not be able to make the coffee and the "no water" light will flash. If you try and make another coffee, the machine becomes noisy and does not make the coffee. To reset the machine, turn the steam knob anticlockwise as far as it will go and run off water from the cappuccino maker for a few seconds.

Regulating the coffee mill

The coffee mill is preset in the factory to prepare coffee correctly and should not require regulating initially.

However, if after making the first few coffees you find that run-off is either too fast or too slow (drips), this can be corrected by adjusting the grinding coarseness regulator knob (fig. 17).



For slower run-off and creamier coffee, turn one click towards the "1" (finer ground coffee).

For faster run-off (not in drips), turn one click towards the "7" (coarser ground coffee).

These adjustments will only be evident after at least 2 cups of coffee have been run off.



Important! The grinding coarseness regulator must only be turned when the coffee mill is in operation.

Making coffee using pre-ground coffee




NB! If you use pre-ground coffee, you can only make one cup of coffee at a time.

1. Press the ☕ button to select the ground coffee function (Fig. 18). The light inside the button switches on to indicate that the function has been selected and the coffee grinder has been disabled.
2. Lift the lid in the centre (L), insert the pre-ground coffee measure in the funnel (see fig. 19) and press the ☕ button (fig. 12) to make one cup of coffee.



Important!



- Never add pre-ground coffee when the machine is off or it could spread through the inside of the machine and dirty it. This could damage the appliance.
- Never use more than one level measure or it could dirty the inside of the machine or block the funnel.
- 3. Once the coffee has been delivered, to make coffee using the beans again, deactivate the ground coffee function by pressing the  button again (the light goes off and the coffee grinder is enabled for operation again).

HOT WATER

Preparation






Important! Danger of burns. Never leave the machine unsupervised while running off hot water. You will need to stop the run-off of hot water when the cup is full. The hot water spout becomes hot while water is running off and must be handled by the handle only.

- Always make sure that the green  and  lights are on steady.
- Turn the milk frother (D) towards the outside of the machine (Fig. 3).
- Position a container underneath the milk frother (Fig. 3).
- Turn the steam knob (B) half a turn in anti-clockwise until it stops (Fig. 5): hot water will come out of the milk frother and start to fill the container underneath.
- To stop the flow of hot water, turn the knob all the way clockwise (Fig. 6) and return the milk frother to the original position towards the centre of the machine. (It is recommended to deliver hot water for no more than 2 minutes).








PREPARING CAPPUCCINOS (USING STEAM)

- Fill a jug with around 100 ml of milk for each cappuccino being prepared. When choosing the size of the jug, remember that the volume will increase by 2 or 3 times. It is recommended to use semi skimmed or skimmed milk at fridge temperature to yield the best froth.

- Move the milk frother (D) towards the outside (Fig. 3).
- Prepare the espresso coffee as described in the previous paragraph, using sufficiently large cups.
- Then press the steam button (Fig. 21). The  light (Fig. 22) starts flashing to indicate that the machine is heating up.
- When the  light remains on steady and stops flashing, the temperature of the machine has reached the ideal value for making the steam.
- Immediately after, within a maximum of two minutes (otherwise the machine automatically returns to the coffee function), dip the milk frother into the jug of milk (Fig. 23), making sure not to immerse the line in relief on the milk frother (indicated by the arrow in Fig. 24) and turn the steam knob half a turn anticlockwise until it stops (Fig. 5). (Be careful, to avoid being scalded). The steam released will make the milk froth and increase in volume. To make creamier foam, dip the milk frother into the milk and rotate the jug with slow movements from the bottom to the top (you are recommended to limit steam delivery to no more than two minutes at a time).
- Once having reached the desired temperature, stop the steam by turning the steam knob clockwise until it stops (Fig. 6) and then press the steam button (Fig. 21) to deactivate the steam function .
- Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is now ready (add sugar to taste and if desired, sprinkle the foam with a little cocoa powder).






N.B.:

- After having prepared the cappuccino, and once having pressed the steam button  Fig. 21) to deactivate the function, when pressing the  (Fig. 12) or  button (Fig. 13) to make coffee again, the machine is too hot to make coffee (the green  and  lights flash to indicate that the temperature is not suitable); simply wait around ten minutes for the machine to cool down a little.
- To cool it down more quickly, after having deactivated the steam function, open the steam knob and release some water from the milk frother into a container, until the green  and  lights stop flashing.

- **The milk frother must always be cleaned after use.** Proceed as follows:
- Release a little steam for a few seconds by turning the steam knob anticlockwise until it stops (Fig. 5).
With this operation, the steam spout discharges any milk that may be left inside. **IMPORTANT:** For reasons of hygiene, this operation should always be performed, so as to prevent the milk from remaining in the circuits inside the milk frother.
- Turn the steam knob clockwise as far as it will go to stop the steam. Wait until the cappuccino tube is cool enough to touch, then with one hand,, hold the cappuccino tube firmly and with the other unscrew the cappuccino maker itself by rotating clockwise and extracting downwards (fig. 25).
- Remove the steam nozzle from the delivery spout by pulling it downwards (Fig. 26).
- Carefully wash the milk frother and the steam nozzle in warm water.
- Check that the two holes indicated by the arrows in Fig. 27 are not clogged. If necessary, clean them using a needle or pin.
- Replace the steam nozzle by inserting it and firmly turning it upwards into the steam spout.
- Replace the milk frother by pushing it upwards and turning it anticlockwise.

CLEANING AND MAINTENANCE


 **Danger of electric shock!** Before performing any cleaning operations, the machine must be turned off using the  button and disconnected from the mains power supply. Never immerse the coffee maker in water.

 **Important! Danger of burns.** Allow the machine to cool down before cleaning.

 **Important!**

- Do not use solvents, abrasive detergents or alcohol to clean the coffee maker.
- None of the components can be washed in a dishwasher.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

Emptying the drip tray

 **Important!** If the drip tray is not emptied regularly, the water could overflow from the edge and seep inside or around the machine. This could damage the machine, the surface it rests on or the surrounding area.

The drip tray has a water level indicator in the form of a red float which rises up as the level of water in the drip tray rises.

Empty the drip tray before the red float protrudes from the tray.

To remove the tray:

1. Open the service door (fig. 15);
2. Remove the drip tray and the grounds container (Fig. 16);
3. Empty the drip tray and grounds container;
4. Replace the drip tray complete with grounds container;
5. Close the service door.

Cleaning the coffee maker

The following parts of the machine must be cleaned regularly:

- water tank (E),
- drip tray (G),
- coffee grounds container (R),
- coffee spouts (I) and hot water nozzle (C/D),
- pre-ground coffee feed funnel (V),
- inside the machine, accessible after opening the service door (H),
- infuser (M),

Cleaning the water tank

1. Clean the water tank (E) regularly using mild soapy water.
2. Rinse the water tank thoroughly.

Cleaning the drip tray

- Clean the drip tray (G) each time you empty it using a damp cloth and a little mild washing up liquid.

Cleaning the coffee grounds container

1. Clean the grounds container (R) each time you empty it using a damp cloth and a little mild washing up liquid.

2. Try removing the toughest coffee encrustations with a toothpick or a stiff brush. If this is not sufficient, soften the encrustations by soaking the grounds container in warm soapy water for a few minutes.

Cleaning the spouts

1. Clean the nozzle (I), ideally each time the coffee maker is used, with a sponge or cloth..
2. Check regularly (about once a month) that the holes in the coffee spout (I) are not blocked. If necessary, remove coffee deposits with a toothpick (fig. 28), sponge or stiff bristled kitchen brush.

Cleaning the coffee feed funnel

- Check regularly (about once a month) that the pre-ground coffee feed funnel is not blocked. If necessary, remove coffee deposits with a stiff brush.

Cleaning the inside of the machine

1. Check regularly (about once a week) that the inside of the machine is not blocked with coffee deposits. If necessary, remove coffee deposits with a toothpick, sponge or stiff bristled kitchen brush (fig. 30).
2. Remove the residues with a vacuum cleaner (fig. 31).

Cleaning the infuser

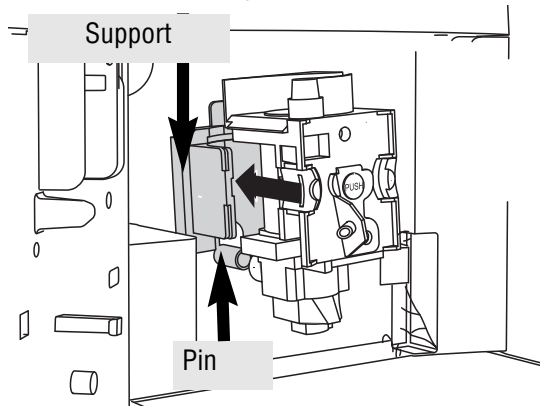
i NB! The infuser must be cleaned at least once a month.

! Important! The infuser (M) must not be removed when the appliance is on. Do not attempt to use force to remove the infuser as this could damage the machine.

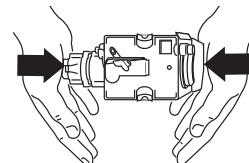
1. Turn the machine off using the ① button. This ensures the machine is turned off correctly and that the infuser is in the correct position.
2. Open the service door (fig. 15);
3. Remove the drip tray and grounds container (fig. 16);
4. Press the two red release buttons inwards and at the same time extract the infuser (fig. 29). Unplug from the wall.

! Important! Do not use washing up liquid to clean the infuser (M). The detergent would remove the lubricant applied to the inside of the piston, causing the infuser to seize up and become unusable.

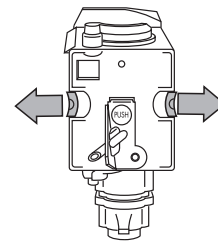
5. Soak the infuser in water for about 15 minutes, then rinse.
6. After cleaning, replace the infuser (M) by sliding it onto the internal support and pin at the bottom, then push the PUSH symbol fully in until it clicks into place.




i NB! If you encounter difficulty inserting the infuser, before inserting it you must adapt it to the right dimension by pressing it forcefully from the bottom and top as shown in the figure.



7. Once inserted, make sure the two red buttons have snapped out.
8. Replace the drip tray (G) and grounds container (R).
9. Close the service door (H).



DESCALING

Due to the continuous heating of the water used to make the coffee, over time it is normal for the tubing inside the machine to fill with lime scale. When the  light starts flashing, it is time to descale the machine.

! Important! Descaler contains acids which may irritate the skin and eyes. It is vital to adhere to the manufacturer's safety warnings given on the

descaler pack and the warnings relating to the procedure to follow in the event of contact with the skin and eyes.



NB! Failure to descale the appliance as described above invalidates the guarantee.

1. Empty the water tank (E).
2. Pour the descaler diluted with water (respecting the proportions indicated on the descaler bottle) into the water tank. Always use descaler recommended by De'Longhi (contact Customer Services).
3. Place an empty container with a minimum capacity of 1.5 litres under the hot water spout (C).



Important! Danger of burns Hot water containing descaler runs out of the hot water spout. Avoid contact with splashes of water.

4. Turn the machine on by pressing the button (fig. 4) and wait for the green and indicator lights to come on steady.
5. Press and hold the button for at least 5 seconds (Fig.14). The light inside the button switches on to indicate the start of the descaling program (the and lights remain off to indicate that it is not possible to make coffee).
6. Turn the steam knob (B) half a turn anticlockwise (Fig.5). The descaling solution will come out of the milk frother and start to fill the container underneath.
7. The descaling program automatically performs a series of deliveries and pauses, so as to remove the lime scale deposits from inside the coffee maker.
8. After around 30 minutes, when the light comes on, turn the steam knob half a turn clockwise (Fig.6) until it stops.

The machine must be rinsed so as to eliminate the residues of descaling solution from inside the machine. Proceed as follows:

- remove the water tank, rinse it and fill it with clean water.
- reposition the tank.
- empty the collection container (located under the milk frother) that is full of liquid, and then replace it under the milk frother.
- turn the steam knob half a turn anticlockwise (Fig. 5). Hot water will come out of the milk frother and fill the container underneath.

- When the tank is empty, the light goes off and the light comes on.
- Turn the steam knob all the way clockwise (Fig. 6) and fill the water tank with clean water again.
- The program of descaling has now terminated and the machine is ready to make coffee again.
Important: if the descaling procedure is stopped before completion, the alarm is not deactivated and the procedure must be started again from the beginning.

SETTING WATER HARDNESS

The light switches on after a period of time established according to water hardness.

The machine can also be programmed according to the hardness of the mains water in the various regions, varying the frequency with which the light switches on.

Measuring water hardness

1. Remove the "TOTAL HARDNESS TEST" indicator paper from its pack.
2. Immerse the paper completely in a glass of water for **one second**.
3. Remove the paper from the water and shake lightly.
After about a minute, 1, 2, 3, or 4 red squares appear on the paper, depending on the hardness of the water. Each square corresponds to one level.

Setting water hardness

1. Check that the machine is not performing any functions (all the indicator lights are off);
2. Press the button (Fig. 14) and hold it for at least 5 seconds. The four lights , , and come on.
- Press the button (Fig.18) repeatedly until the number of lights that are on coincides with the number of red squares on the test strip (for example, if there are 3 red squares on the test strip, press the button until 3 indicator lights come on together, , and).
- press the button (Fig. 14) to save the data. The coffee maker is now programmed to provide the descaling warning when effectively necessary, based on the actual hardness of the water..

The machine is now reprogrammed with the new water hardness setting.

DISPLAYED MESSAGES

Meaning of the normal operation indicator lights

	LIGHT	DESCRIPTION	MEANING
1		The ☕, ☕ indicator lights flash	The machine is not ready to make coffee (the ideal water temperature has not yet been reached). Wait for the indicator lights to come on steady before making the coffee.
2		The ☕, ☕ indicator lights are on steady.	The machine is at the right temperature and ready to make coffee
3		The ☕ light is on steady	The machine is delivering one cup of coffee.
4		The ☕☕ light is on steady	The machine is delivering two cups of coffee.
5		The ☁ steam light flashes	The machine is heating to the ideal temperature to produce steam. Wait for the light to come on steady before turning the steam knob.
6		The ☁ light is on steady	The machine is ready to deliver steam and the steam knob can be turned.
7		The ☕ light is on steady	The machine is ready for delivery using ground coffee.
8		The ☕/☕ light is on steady	The automatic descaling program is in progress.

Meaning of the alarm indicator lights and what to do when they are on


	LIGHTS	DESCRIPTION	MEANING	ACTION
1		The ☕ light is on steady	The water tank is empty or is positioned incorrectly.	Fill the water tank and insert it fully.
			The tank is dirty or lined with lime scale.	Rinse or descale the tank.
2		The ☕ light flashes	The machine cannot make the coffee and is noisy.	Turn the steam knob anticlockwise (Fig. 5).
			The coffee comes out too slowly.	Turn the grinding adjustment knob (Fig. 17) one click clockwise.
3		The ☕ light is on steady	The coffee grounds container is full or not in place.	Empty the grounds container and clean it then insert it fully.
			The grounds container has not been replaced after cleaning.	Open the access door and replace the grounds container.

17

TROUBLESHOOTING

Below is a list of some of the possible malfunctions.

If the problem cannot be resolved as described, contact a Technical Assistance centre.

PROBLEM	POSSIBLE CAUSE	REMEDY
The coffee is not hot	<ul style="list-style-type: none"> The cups have not been preheated. The infuser has cooled down because 2/3 minutes have elapsed since the last coffee was made. 	<ul style="list-style-type: none"> Heat the cups by rinsing them in hot water or leaving them to rest for at least 20 minutes on the cup warmer tray. Before making coffee, heat the infuser by pressing the  button).
The coffee is not creamy enough	<ul style="list-style-type: none"> The coffee is ground too coarsely. Wrong type of coffee 	<ul style="list-style-type: none"> Turn the grinding adjustment knob one click anticlockwise towards the 1 while the coffee mill is in operation (fig. 17). Use a type of coffee for espresso coffee makers.
The coffee runs out too slowly or in drips.	<ul style="list-style-type: none"> The coffee is ground too finely. 	<ul style="list-style-type: none"> Turn the grinding adjustment knob one click clockwise towards the 7 while the coffee mill is in operation. Continue one click at a time until coffee run-off is satisfactory (fig. 17).
The coffee runs out too quickly.	<ul style="list-style-type: none"> The coffee is ground too coarsely. 	<ul style="list-style-type: none"> Turn the grinding adjustment knob one click anticlockwise towards the 1 while the coffee mill is in operation. Avoid turning the grinding coarseness regulator excessively otherwise when you select 2 cups, the coffee may run out in drips.

PROBLEM	POSSIBLE CAUSE	REMEDY
The coffee does not come out of one of the spouts.	<ul style="list-style-type: none"> The spouts are blocked. 	<ul style="list-style-type: none"> If necessary, remove coffee deposits with a toothpick (fig. 28), sponge or stiff bristled kitchen brush.
The coffee does not come out of the spouts, but around the service door.	<ul style="list-style-type: none"> The holes in the spouts are clogged with dry coffee dust. The coffee feed funnel (Z) inside the service door is blocked and cannot swing. 	<ul style="list-style-type: none"> If necessary, remove coffee deposits with a toothpick, sponge or stiff bristled kitchen brush. Thoroughly clean the coffee feed funnel, particularly near the hinges.
Water comes out of the spouts instead of coffee.	<ul style="list-style-type: none"> The ground coffee may be blocked in the funnel. 	<ul style="list-style-type: none"> Clean the funnel with a wooden or plastic fork, clean the inside of the machine.

TECHNICAL SPECIFICATION

Voltage: 220-240 V~ 50/60 Hz max. 10A
Absorbed power: 1350W
Pressure: 15 bar

CE The appliance complies with the following EC directives:

- Low Voltage Directive 2006/95/EC.
- Directive EMC 89/336/EEC and subsequent amendments 92/31/EEC and 93/68/EEC.

Materials and accessories coming into contact with food conform to EEC directive 1935/2004.


IMPORTANT - UK ONLY

- The wires in the cord are coloured as follows:
Green and Yellow = Earth
Blue = Neutral
Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.
- **warning: this appliance must be earthed.**

Note:

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your De'Longhi Authorised Repairer.
- If a non-rewireable plug is cut off it must be destroyed immediately. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance complies with European Economic Community Directive 89/336/EEC.

DISPOSAL

 Important information for correct disposal of the product in accordance with EC Directive 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

SERVICE AND CUSTOMER CARE

- If the cord is damaged it must, for safety reasons, be repaired by De'Longhi or an authorised De'Longhi repairer.
- Please refer to the enclosed guarantee leaflet for service and assistance details.